

Savoury Muffins with Zucchini, Chopped Almonds, Soy Sauce, and Grated Cheese

Total time **40 mins** **15 mins** preparation time **25 mins** cooking time

INGREDIENTS

2 portion(s)

1	small zucchini, grated and squeezed dry
50 g	chopped almonds
2	eggs
50 g	grated cheese (e.g., cheddar or Emmental)
1 tbsp	<u>Kikkoman Naturally Brewed Soy Sauce</u>
50 ml	milk
50 ml	rolled oats
1 tsp	baking powder
	Salt and pepper
	About 6 muffin cups

PREPARATION

Step 1

Preheat the oven to 180°C (fan).

Step 2

1 small zucchini, grated and squeezed dry - **50 g** chopped almonds - **2** eggs - **50 g** grated cheese (e.g., cheddar or Emmental) - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **50 ml** milk - **50 ml** rolled oats - **1 tsp** baking powder - Salt and pepper
Mix all the ingredients together in a bowl.

Step 3

About 6 muffin cups
Divide the batter evenly into the muffin cups.

Step 4

Bake in the oven for 20–25 minutes, until firm and golden.